



A Recipe from Old Smokey Products Company

www.oldsmokey.com

PO Box 4

Houston TX 77001

713 227 5248

RECIPES // Grilled East Texas Swamp Rabbit

Hare today, gone tomorrow.

Ingredients

- * 2 to 3 swamp rabbits – field dressed – skinned & cleaned
- * 1/2 of a sweet onion - minced
- * 2 cloves garlic - minced
- * juice of 2 lemons and 2 oranges
- * 1/4 cup cooking oil
- * 1/2 cup blush or white wine (slightly sweet)
- * 2 fresh jalapeno peppers – remove stem & seeds - mince

Directions

Combine all ingredients excepts rabbits for a marinade. Put rabbits and marinade in plastic bag. Put in refrigerator overnight and shake bag occasionally to coat rabbits. Place rabbits bone side down on grill for about 15 – 20 minutes. Baste frequently with marinade during cooking.

Thanks to Cap/n Midnight